

CONVINCING PROOF

OF THE VIRTUE OF

Lydia E. Pinkham's Vegetable Compound

What is the use of procrastinating in the face of such evidence as the following letters represent? If you are a sick woman or know one who is, what sensible reason have you for not giving Lydia E. Pinkham's Vegetable Compound a trial? For 30 years we have been publishing such testimonial letters as these—thousands of them—they are genuine and honest, too, every one of them.

Mrs. S. J. Barber says:



"I think Lydia E. Pinkham's Vegetable Compound is the best medicine in the world for women—and I feel it my duty to let others know the good it has done for me. Three years ago I had a tumor which the doctor said would have to be removed by an operation or I could not live more than a year, or two, at most. I wrote Mrs. Pinkham, at Lynn, Mass., for advice, and took 14 bottles of Lydia E. Pinkham's Vegetable Compound, and today the tumor is gone and I am a perfectly well woman. I hope my testimonial will be of benefit to others."—Mrs. S. J. BARBER, Scott, N. Y.

Mrs. E. F. Hayes says:



"I was under the doctor's treatment for a fibroid tumor. I suffered with pain, soreness, bloating, and could not walk or stand on my feet any length of time. I wrote to Mrs. Pinkham for advice, followed her directions and took Lydia E. Pinkham's Vegetable Compound. Today I am a well woman, the tumor was expelled and my whole system strengthened. I advise all women who are afflicted with tumors or female troubles to try Lydia E. Pinkham's Vegetable Compound."—Mrs. E. F. HAYES, 1890 Washington St., Boston, Mass.

Mrs. George May says:



"No one knows what I have suffered from female troubles, neuralgia pains, and backache. My doctor said he could not give me anything to cure it. Through the advice of a friend I began to use Lydia E. Pinkham's Vegetable Compound, and the pain soon disappeared. I continued its use and am now in perfect health. Lydia E. Pinkham's Vegetable Compound has been a God-send to me as I believe I should have been in my grave if it had not been for Mrs. Pinkham's advice and Lydia E. Pinkham's Vegetable Compound."—Mrs. GEORGE MAY, 86 4th Ave., Paterson, N. J.

Mrs. W. K. Housh says:



"I have been completely cured of a severe female trouble by Lydia E. Pinkham's Vegetable Compound, and want to recommend it to all suffering women."—Mrs. W. K. HOUSH, 7 Eastview Ave., Cincinnati, Ohio.

Because your case is a difficult one, doctors having done you no good, do not continue to suffer without giving Lydia E. Pinkham's Vegetable Compound a trial. It surely has cured many cases of female ills, such as inflammation, ulceration, displacements, fibroid tumors, irregularities, periodic pains, backache, etc.

For 30 years Lydia E. Pinkham's Vegetable Compound has been the standard remedy for female ills. No sick woman does justice to herself who will not try this famous medicine. Made exclusively from roots and herbs, and has thousands of cures to its credit.

Mrs. Pinkham invites all sick women to write her for advice. She has guided thousands to health free of charge. Address Mrs. Pinkham, Lynn, Mass.



Recipes.

The Commoner.

For the Breakfast Cakes—Take clean, fresh corn cobs and cover with water; let them boil until all the coloring is boiled out of them, and that from white cobs should be about like table tea; strain this through a muslin, or milk strainer, add brown sugar as for any other syrup, and boil down until the consistency of strained honey, let stand a day or two, and you can serve maple syrup, though you go no further than the corn crib for the flavor.

Potato Griddle Cakes—Grate two very large raw potatoes (according to your family), add a cup of flour, a teaspoonful of baking powder, half a teaspoonful of salt and make into a batter with sweet milk. Fry as other batter cakes. A soap-stone griddle is best, but an iron or steel one, if well cared for, is as serviceable. The griddle should be set where it will heat slowly for an hour before using on cold mornings.

Old Fashioned Fruitcake—This cake, after mixing, was allowed to stand for two or three days before baking. Cream together one cupful of brown sugar and one cup of butter; add a cup of sweet milk, four eggs, two pounds of raisins seeded and

chopped, one grated nutmeg, a tablespoonful of unfermented wine, and stir in gradually two cups of sifted flour. Beat the mass together well, and let stand in a quite cool place for two or three days. When ready to bake, sift two teaspoonfuls of cream tartar and one teaspoonful of soda together several times with two cupfuls of flour, and stir this into the cake mixture. Bake in a slow oven for two hours.

Sponge Lilies—Drop a large spoonful of sponge-cake batter on buttered tin at intervals so the dough will not touch in baking; bake as other "wafers," and while still hot, roll each little cake together from one side in form of a calla lily, and fasten in shape with a tooth-pick until cold; when these are to be served, fill with beat cream that is sweet and flavored; or with ice cream. The skewers should have been previously removed.

Each package of PUTNAM FADELESS DYE colors more goods, brighter and faster colors with less trouble, than any other dye.

A Hoosier's Home Grown Opinion. "There's no man that's quite so cocky and self-conceited," said the sand dune philosopher, "as the chap who is always patting himself on the back because he doesn't like paw-paws."—Chicago Tribune.

Wasting Time on the Devil.

It is wonderful how much time good people spend fighting the devil. If they would only expend the same amount of energy loving their fellow men, the devil would die in his own tracks of enmity.

Many Bogus "Mosby Men."

On a recent visit to Baltimore, Col. John S. Mosby, the famous Confederate leader, made a protest in the newspaper against the number of frauds who pose as "Mosby's men." "I don't reckon that of the three hundred men in my command as many as one hundred are still living," says Colonel Mosby. "I only know positively of about fifteen and they are scattered all over the country. But if I had had as many men as now say they were with me I could have driven Grant out of Virginia. Every time they have a reunion there are some hundred or more who register as Mosby's men, and they are looked on as heroes. I bet a lot of them have been born since the war began."—New York Tribune.

NURSING MOTHERS

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Scott's Emulsion

in a very short time. It not only builds her up, but enriches the mother's milk and properly nourishes the child.

Nearly all mothers who nurse their children should take this splendid food- tonic, not only to keep up their own strength but to properly nourish their children.

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USING UP TRIFLES

SOME ECONOMICAL AND TASTY LUNCHEON DISHES.

Only Skill and Remnants of Food Are Required for the Preparation of Dainties That Are Described Below.

Luncheon dishes need never cost much of anything, since only skill and remnants of food are necessary to obtain dishes which you can share with chance visitors without shame. The piece of salmon left from the dinner of the day before and the cooked peas obtained from the same source may be turned into an appetizing salad by judicious treatment. Squeeze a little lemon juice over the fish and let it stand to chill. Dress the peas with oil, vinegar, pepper and salt, and turn them into a salad bowl with the fish, which has been cut into small pieces, placed in the center; if you have a few lettuce leaves from the heart of the vegetable use them as decoration after the mayonnaise dressing has been poured over the salad, or use bits of cooked beet, chopped parsley or sliced olives.

Should you like to know how "boiled sauerkraut" is served at a famous New York hotel? Like this: Soak the sauerkraut in plenty of cold water until just palatably salty. Put over the fire in a saucepan of boiling water or in the same pot in which bacon or pickled pork are boiling, and cook until tender. Drain, put on a hot dish and serve as a vegetable. If cooked without meat. When cooked with meat, lay the meat on it and serve them together. When the boiled sauerkraut is cold it may be chopped and fried in butter or reheated in gravy or a white sauce.

Sauerkraut with apples is another dish of which this hotel makes a specialty.

Shred fine some crisp white-hearted cabbage, then peel about half the quantity of tart apples and slice thin. Rub the inside of a saucepan over with butter. Put at the bottom a slice of fat bacon, then a layer of cabbage, also some small bits of butter, flour or five slices of lemon, a little ground mace and pepper, two or three tablespoonfuls of vinegar, then some of the sliced apples. Follow with a little ham or bacon, and more cabbage in alternate layers. When the stew pan is filled place a layer of veal fat on top and bake three hours in a moderate oven. Serve on a hot dish.

Tongue is aspic jelly a pretty and palatable combination. Cook a small tongue until tender, which will take between two and three hours, and much longer if it is large. Let the tongue cool in the water, then reheat a little and skim. Trim off the roots and make it shapely. Put a layer of aspic jelly into a mold, and when cool lay in the tongue and pour aspic jelly around and over it. To make the mold look more attractive it will take longer, but after the jelly is first poured in and has become partly stiff put some slices of beet and carrot cut in fancy shapes, and if liked lemon stars and points and some green peas making any design that suggests itself on the side of the dish. Put in the tongue and fill with great care not to dislodge the garnishes. When the second addition of jelly is firm put in more to cover all well. To make the jelly take one quart of canned bouillon heated, and add to it two-thirds of a box of gelatine soaked in two-thirds of a cup of cold water for half an hour. To serve the tongue unmold on a large platter and garnish with parsley.

A delightful dish is the cheese rusk. Use two rounding tablespoonfuls of grated cheese, a rounding teaspoonful of butter, one-quarter cup of fine bread crumbs, the same of milk and a saltspoon each of mustard and salt and the yolk of one egg. Cook the crumbs in the milk till soft, add the stiffly beaten white of the egg. Fill china ramekins two-thirds full and bake five minutes. Serve immediately.

Ever tried fried bananas? Peel some bananas and cut in halves crosswise; roll in flour and fry in deep hot fat. Set on end and pour a hot lemon sauce round them.

Or fried tomatoes? Wipe some smooth, solid tomatoes and slice and fry in a spider with butter or pork fat. Season with salt and pepper.

Orange Cream.

Warm one quart full milk to about blood heat, add one-half cup sugar and one junket tablet, crushed and dissolved in a tablespoonful of cold water. Set aside for ten or fifteen minutes, while you are slightly warming one glass of orange marmalade. Add to the junket mixture and freeze. Orange marmalade made at home costs only about six cents per glass, and can be used in numerous ways besides as a "spread" for bread and toast.

Baked Peppers.

Put in bake dish alternate layers of cooked rice, sweet peppers and minced onion. Season, moisten with hot milk. Cover with dry bread crumbs and grated cheese thickly over top. Bake 15 minutes.

Pepper Purée.

Remove stems and seeds and chop fine a sufficient number of green peppers. Cook one-half hour in salted water. Drain, press through colander and repeat, with salt, butter and sweet cream.

Farmers Bank

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Peary to Return to Navy.

Washington, D. C., Oct. 24.—Captain Robert E. Peary, north pole discoverer, will return to active duty as an engineer in the navy. His period of leave extending over five years has expired and the order directing him to proceed to a post of duty was issued today.

Coincidental with the expiration of Captain Peary's leave, navy officials found in an old British Marine Record, a statement that the north pole had been discovered in 1360. It is known as "New Naval History of Complete View of the British Marine," published in 1757, and it says:

"In the year 1360 it is recorded that a friar of Oxford, called Nicholas de Linna of Lynn, being a good astronomer, went, in company with others, to the most northern island, and thence traveled alone, and that he went to the north pole by means of his skill in magic, or the black art; but this magic, or black art, may probably have been nothing more than a knowledge of the magnetic needle or compass, found out about sixty years before, though not in common use until many years after."

Quenching New York Thirst.

New York's daily drink of water amounts to 600,000 gallons. A stream 60 feet wide—the width of an average city street—10 feet deep and 22 miles long is pouring into the metropolis every twenty-four hours to feed and bathe its five million daily inhabitants. It is no small task to keep that stream in bounds and give to each family its needed supply without interruption.

Counterfeit Notes Seized.

Chicago, Ill., Oct. 24.—Government officials seized a large quantity of what is declared to be counterfeit notes and securities of the Nicaraguan Government and arrested George B. Williams, owner of a North Side printing shop.

The greatest secrecy was observed by the secret service men, who made the investigation. Eight packages each weighing more than fifty pounds, composed largely of five pesos notes, were confiscated and taken to the Federal building, together with the plates and dies from which the notes are said to have been printed.

Investigation disclosed that none of the notes had been put in circulation. The imitation money seized by the secret service men on its face amounts to about \$300,000.

H. N. Secrest, of Tampico, Mexico, a planter, who is alleged to have represented himself to be an official of the Nicaraguan Government, and R. J. Trumbull, manager of an engraving company, also were arrested.

Family Will Stop Elkins-Duke Opera.

Elkins, W. Va., Oct. 24.—"La Bella Miss," the Italian operetta described as "a satirical caricature concerning a Prince of the Royal blood and a dollar Princess," with Miss Katherine Elkins and the Duc d'Abruzzi as the theme, will not be produced either in this country or in Italy if the Elkins interests can prevent it.

At "Halliehurst," near here, the home of Senator S. B. Elkins, the family stated that they had received only indefinite reports as to the operetta. They said that such a play would be a disgrace and would have to be stopped both here and abroad. The cabled report stated that Abruzzi and the Italian Court had been powerless to prevent its production in Italy.

A True Story.

A little girl whose mother was in the habit of singing to her when she went to bed was astonished one night to hear her ask her to sing, "Jesus save the ple for me." It was some time before the mother could understand that it was the hymn, "Jesus safely pilot me."

Discourteous.

Theatrical Manager (whose new farce is a failure)—They might at least have laughed as much as they did at my "Hamlet."—Pilegenda Blaetter.

Office Phone 3. Residence Phone 208.

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A Good Position

Can be had by ambitious young men and ladies in the field of "Wireless" or Railway telegraphy. Since the 8-hour law became effective, and since the wireless companies are establishing stations throughout the country there is a great shortage of telegraphers. Positions pay beginners from \$70 to \$90 per month, with good chance of advancement. The National Telegraph Institute operates six official institutes in America, under supervision of R. R. and Wireless Officials and places all graduates into positions. It will pay you to write them for full details at Davenport, Ia., Cincinnati, O., Portland, Ore., or Memphis, Tenn. 48-1f

PEOPLES BANK

Butler,
Mo.

June 30, 1910—Total deposits.....\$183,724.51
June 23, 1909—Total deposits..... 120,697.94
GAIN.....\$ 63,026.57

The above figures are taken from Official Statements rendered State Bank Commissioner.